

## Appetizers

### Braised Python Ravioli

roasted wild mushroom and heirloom tomato  
10.

### Lobster Risotto

asparagus and truffle honey  
10.

### Tasmanian Crab Roll

baby greens, cucumber and sherry vinaigrette  
10.

### Elk and Rattlesnake Chili

cheddar cheese and crispy tortillas  
9.

### Chef's Oyster Selection

served with traditional mignonette  
2.50 per oyster

### Jumbo Shrimp Martini Cocktail

12.

### Ahi Tuna & Cucumber Roll

wasabi, seaweed salad and pickled ginger  
7.

### Wild Game Meatballs du Jour

wilted greens and baby tomato demi  
8.

### Crispy Duck Confit & Linguini

duck bacon, wilted greens and creamy  
mushroom sauce  
12.

### Jumbo Lump Crab Cakes

micro greens and signature chive aioli  
12.

### Grilled Portobella, Maine Lobster & Heirloom Tomato Stack

spinach, St. Andre cheese and cognac vinaigrette  
9.

### Clydz Assorted Cheese Tasting

fresh berries and crostini  
12.

with air dried meats  
20.

### Maine Lobster Martini Cocktail

13.

## Soup & Salad

### Clydz Tomato Soup

5.

### Soup du Jour

priced daily

### Whiskey & Dill Cured Salmon

baby arugula, smokey blue cheese and cucumber  
9.

### Crispy Calamari Salad

field greens and roasted tomato vinaigrette  
11.

### Classic Caesar

crisp romaine and creamy, lightly scented anchovy,  
aged pecorino and roasted garlic dressing  
8.

### Seared Diver Scallops

frisee & upland cress citrus salad, sunflower seed  
and avocado oil  
10.

### Clydz Field Greens

dried apricot, toasted almond, St. Andre cheese  
and port balsamic vinaigrette  
7.

### Rare Seared Antelope & Bibb Lettuce

fresh fig, Tetilla cheese and fig balsamic vinaigrette  
9.

### Toasted Pecan & Goat Cheese Medallion

baby arugula, shaved apple and  
port balsamic vinaigrette  
8.

## Entrees

### Wild Boar Rack Chop

sweet potato fries, haricot vert and  
blueberry-chipotle maple honey  
31./ petit portion 20.

### Seared Diver Scallops

house made pappardella, baby tomato,  
wilted greens and black truffle cream sauce  
27./ petit portion 19.

### Grilled New York Strip Steak

three-chili chocolate goat cheese,  
grilled potatoes and New Brunswick style slaw  
32.

### Grilled Buffalo Hanger Steak

rattlesnake sausage, Yukon whip potato  
and haricot vert  
25./ petit portion 17.

### Green Tea Cured Hudson Valley Duck

cilantro scented basmati and  
bibb lettuce duck roll  
27.

### Wild Mushroom Lasagna

fresh ricotta, spinach and aged pecorino  
18.

### Australian Filet Mignon

wild boar bacon, garlic whip potato,  
baby carrots and melting smokey blue cheese  
34./ petit portion 22.

### Chef John's

### Special Dry Rubbed Pork Tenderloin

grilled asparagus, roasted potato, fresh fig  
and savory agave tomato reduction  
25./ petit portion 17.

### Jumbo Lump Crab Cakes

micro greens and signature chive aioli  
18.

### Jumbo Shrimp & New Zealand Mussels

saffron basmati and pineapple mango salsa  
24./ petit portion 17.

### Roasted Crystal Valley Chicken

apple wood smoked bacon, Tasmanian crab  
and root vegetable gratin  
22.

### Crispy Duck Confit & Linguini

duck bacon, wilted greens and  
creamy mushroom sauce  
28.

### Chef's Line Caught Fish Selection

Market Price

## Sides

5.

Yukon Whip  
Potato

Sweet  
Potato Fries

Broccoli Rabe

Baby Carrots

Clydz  
Steak Fries

Tagliatelle  
Pasta

Braised Spinach

French Beans

Sautéed  
Mushrooms

Asparagus

All Full Portion Entrées are served with a complimentary cream of tomato soup or salad.

18% Gratuity included for parties of 5 or more. Sorry, no separate checks. \$15 Minimum per person.

Plan your next party or special occasion at Clydz. Ask for our party menus.